



## **2019 PINOT NOIR RUSSIAN RIVER VALLEY OLIVET LANE**

*The Pinot Noir vines at Olivet Lane* are said to be the oldest plantings of Pinot Noir in the Russian River Valley. The Pellegrini family is making careful decisions to promote the longevity of one of the region's most historic vineyards, which was planted in 1973. They have implemented deficit-irrigation practices, which promote tannin development in the grapes while also protecting the health of older vines. This is very evident in the big tannins that this vintage produced!

### **VINTAGE**

The Olivet Lane Pinot Noir stands out from the crowd in 2019. It possesses the classic Russian River aromas of ripe cherries, plums and roses, framed by sweet oak. The palate is a perfect combination of power and elegance. With a bold tannin profile, this wine can be appreciated immediately but will also reward the patient oenophile.

### **PAIRING**

In the midst of the pandemic, our resourceful and talented friends at Gravenstein Grill have started up a takeout off-shoot of their restaurant called Pleasant Hill Pie. Their *Sebastopol Pie*, a creation by Chef Bob Simontacchi featuring products from our neighbors at Gourmet Mushroom, is a sublime match with our Olivet Lane. Velvet Pioppini, Trumpet Royale and Alba Clamshell mushrooms along with three luscious cheeses and fresh herbs all work in harmony to bring out the best in this powerful yet elegant Pinot. Find Chef Bob's recipe at [merryedwards.com](http://merryedwards.com).